TINY TIM FRUIT COOKIES

from DOMINO® SUGAR

No. 5

- 1¼ cups sifted all-purpose flour
- ¼ teaspoon baking soda
- 1 teaspoon cinnamon
- ½ teaspoon ground cloves
- ¼ teaspoon nutmeg
- 1 teaspoon salt
- ½ cup soft butter or margarine
- 1 cup firmly packed Domino Light Brown Sugar
- 2 eggs
- ¼ cup buttermilk or sour milk
- 1 cup currants
- 1 cup seedless raisins
- ¼ cup candied cherries, diced
- ¼ cup candied pineapple, diced
- ¼ cup candied citron, diced
- 1 cup walnuts or pecans, chopped

Sift flour, baking soda, cinnamon, cloves, nutmeg and salt together. Cream butter and sugar thoroughly. Add eggs, beating until light. Alternately add flour mixture and buttermilk, beat well after each addition. Add currants, raisins, candied fruit, and nuts. Mix well. Drop from teaspoon 2 inches apart on greased baking sheet. Bake in moderate oven 350°F. 12 to 15 minutes or until edges are lightly browned. Yield: about 6 dozen cookies.